

## CLAIMS

1. A citrus juice beverage composition comprising:
  - from about 20 to about 80 weight percent of a citrus juice component, based upon the total weight of the juice beverage, said citrus juice component having a given Brix level of at least about 9° Brix;
  - from about 3 to about 20 weight percent, based upon the total weight of the juice beverage, of a sinking pulp component originating from a citrus juice;
  - a diluent to lower the given Brix level to between about 3° and about 9° Brix;
  - a sweetener which does not add a significant caloric load to the beverage; and
  - said beverage has a Brix level of between about 3° and about 9° Brix while having sensory and texture attributes comparable to those of said citrus juice component having its given Brix level.
2. The citrus juice beverage according to claim 1, wherein said sweetener is sucralose.
3. The citrus juice beverage according to claim 1, wherein said citrus juice component is orange juice, said Brix level of the beverage is between about 7° and about 8° Brix, and the beverage has a sugar level which is two thirds of that of the orange juice.
4. The citrus juice beverage according to claim 1, wherein said citrus juice component is orange juice, and said given Brix level of the citrus juice component is between about 11° and about 12° Brix.

5. The citrus juice beverage according to claim 1, wherein said citrus juice component is grapefruit juice, said Brix level of the beverage is between about 6° and about 7° Brix, and the beverage has a caloric load which is two thirds of that of the grapefruit juice.

6. The citrus juice beverage according to claim 1, wherein said citrus juice component is grapefruit juice, and said given Brix level of the citrus juice component is between about 10° and about 11° Brix.

7. The citrus juice beverage according to claim 1, wherein said sinking pulp component is prepared by homogenization of floating citrus pulp.

8. The citrus juice beverage according to claim 1, wherein said citrus juice component has a sinking pulp content of between about 8 and about 18 percent of the juice beverage, and wherein said beverage has a sinking pulp content of between about 12 and about 17 percent of the juice beverage.

9. The citrus juice beverage according to claim 1, further including a tocopherol component incorporated into the juice beverage at a level of between about 40 ppm and about 1300 ppm.

10. The citrus juice beverage according to claim 8, further including a calcium component at a level of not greater than about 2 weight percent, based on the total weight of the juice beverage.

11. The citrus juice beverage according to claim 1, further including a calcium component added at an amount to provide at least about 5 DV of calcium in the beverage.

12. The citrus juice beverage according to claim 11, wherein said calcium component interacts with pectin from the sinking pulp to provide calcium pectate in the beverage.

13. The citrus juice beverage according to claim 12, wherein pectin is released from said sinking pulp during a previous homogenization thereof.

14. A citrus juice beverage composition comprising:

from about 30 to about 90 weight percent of a citrus juice composition, based upon the total weight of the juice beverage, said citrus juice composition having a Brix level between about 3° and about 9° Brix;

from about 3 to about 20 weight percent, based upon the total weight of the juice beverage, of a sinking pulp component originating from a citrus juice;

a sweetener which does not add a significant caloric load to the beverage; and

said beverage has a Brix level of between about 3° and about 9° while having sensory and texture attributes comparable to those of a whole citrus juice having a Brix level of at least about 9° Brix when grapefruit juice or at least about 10° Brix when orange juice.

15. A citrus juice beverage composition comprising:

from about 20 to about 80 weight percent of a citrus juice component, based upon the total weight of the juice beverage, said citrus juice component having a given Brix level of at least about 9° Brix;

from about 3 to about 20 weight percent, based upon the total weight of the juice beverage, of a sinking pulp component originating from a citrus juice;

a diluent to lower the given Brix level and to lower sugar or caloric levels of the citrus juice by as much as about a 70% reduction;

a sweetener which does not add a significant caloric load to the beverage; and

said beverage has a caloric or sugar level which is as much as about a 70% reduction from that of the citrus juice, while having sensory and texture attributes comparable to those of said citrus juice component having its given Brix level.

16. The citrus juice composition according to claim 15, wherein said reduction is as much as about a 50% reduction.

17. The citrus juice composition according to claim 15, wherein said reduction is as much as about a 1/3 reduction.

18. A process for preparing a citrus juice beverage composition comprising:

combining from about 20 to about 80 weight percent of a citrus juice component, based upon the total weight of the juice beverage, said citrus juice component having a given Brix level, from about 3 to about 20 weight percent, based upon the total weight of the juice beverage, of a sinking pulp component originating from a citrus juice, a diluent to lower the given Brix level, and a sweetener which does not add a significant caloric load to the beverage; and

homogenizing the resulting combination, whereby a beverage is produced which has a Brix level of between about 3° and about 9° Brix while having sensory and texture attributes comparable to those of said citrus juice component having its given Brix level.

19. A citrus juice beverage composition comprising:  
homogenizing from about 3 to about 20 weight percent,  
based upon the total weight of the juice beverage, of a  
floating pulp into a sinking pulp component originating from a  
citrus juice;  
combining said sinking pulp component with from about 20  
to about 80 weight percent of a citrus juice component, based  
upon the total weight of the juice beverage, said citrus juice  
component having a given Brix level, a diluent to lower the  
given Brix level, and a sweetener which does not add a  
significant caloric load to the beverage; and  
said beverage thus produced has a Brix level of between  
about 3° and about 9° Brix while having sensory and texture  
attributes comparable to those of said citrus juice component  
having its given Brix level.